

## Chocolate Puffed Omelette

**Servings:** 4

**Prep Time:** 30min

**Cook Time:** 5min



### Ingredients

- 2 cups (500ml) mixed berries
- ¼ cup (60ml) berry jam
- 4 egg yolks
- 4 tsp (20ml) castor sugar
- ½ tbsp (8ml) vanilla essence
- 100g (1 slab) dark chocolate, finely grated
- 8 egg whites, at room temperature
- (80ml) castor sugar
- 2 tbsp (30ml) butter
- vanilla ice cream, to serve

### Directions

1. Heat the berries and jam in a saucepan over medium heat for a minute.
2. Mix the egg yolks, sugar, vanilla and chocolate together.
3. Beat the egg whites to soft peaks. Gradually whisk in sugar until firm peaks. Stir a quarter of the egg whites into the chocolate mixture and then fold in the remaining egg whites.
4. Heat a quarter of the butter in a small 16cm non-stick frying pan over medium heat. Spoon in a quarter of the chocolate mixture and cook for 3 minutes. Place under a preheated grill for 1 minute or until set. Repeat with the rest.
5. Serve the omelettes with the berries and ice cream.